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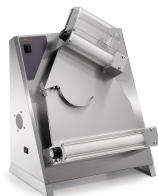


Sirman Rolling Machines , model Sp 310/2 - Sp 420/2 :

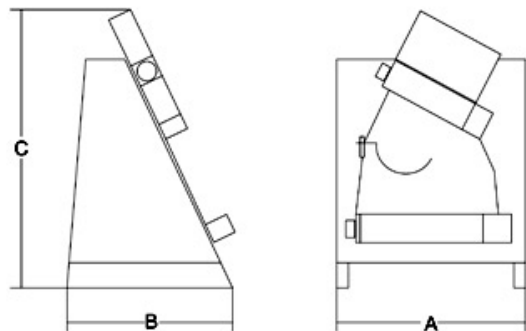
- Practical and easy-to-use pizza roller, ideal for rolling out circles of dough to prepare pizza, focaccia, bread, etc.
- It operates without heat to avoid altering the properties of the dough. The thickness and diameter of the rolled out circles can be easily adjusted based on the user's needs.
- Made of AISI 430 stainless steel.
- Lower roller scrapers are easily removable for cleaning.
- IP 54 controls with NVR.
- Pedal optional.



Optional pedalboard



Data sheet



Technical data

Model	SP 310/2	SP 420/2
Power	watt 250 - Hp 0,33	watt 250 - Hp 0,33
Power source	230V/50Hz	230V/50Hz
Dough weight	gr 80/210	gr 210/700
Pizza diameter	ø mm 140/300	ø mm 26/40
A	mm 440	mm 540
B	mm 380	mm 410
C	mm 615	mm 720
Net weight	kg 25	kg 37
Shipping	mm 750x400x510	mm 810x475x625
Gross weight	kg 27	kg 39,5
HS-CODE	84385000	